



Name: Victoria Toldo

Recipe Title: Three Layer Apple Cake

Recipe Ingredients:

Yield: 9" cake (8-10 slices)

Cake:

- 1/2 cup of melted butter 3/4 cup of sugar
- 2 eggs 2 teaspoon of vanilla
- 1 1/4 cups of all-purpose flour 1 teaspoon of baking soda
- 1 1/2 teaspoons of ground cinnamon 1/2 cup of vegetable
- 2 jonagold apples (peeled and shredded) 1/2 teaspoon of nutmeg

Apple Pie Filling:

- 1/4 cup of butter 1 tablespoon of cinnamon
- 1 tablespoon of cinnamon sugar 1/2 cup of brown sugar
- 1 honey crisp apple (unpeeled, chopped) 1 gala apple(unpeeled, chopped)
- 2 granny smith apples (unpeeled, chopped)

Apple Crumb Topping:

- 1 cup of brown sugar 1 cup of oatmeal
- 1 1/2 stick of butter (melted) 1 gala apple
- 1/4 cup of all purpose flour

Caramel Frosting:

- 1 14-ounce of sweetened condensed milk 1/2 cup of brown sugar (melted)

- ½ cup of butter (melted) 2 teaspoons of vanilla
- 1 teaspoon of ground cinnamon

Recipe Instructions:

Cake:

- 1) Preheat the oven to 375 degrees.
- 2) Mix all of the dry ingredients together in a bowl. Mix in the melted butter and eggs. Stir thoroughly. Pour the apples while stirring. Pour cake batter into a pan.
- 3) Layer the apple pie filling on top of the cake batter.

Apple Pie Filling:

- 1) Melt butter and brown sugar in a pan. Add apples and cinnamon and simmer until apples are thoroughly cooked and soft.
- 2) Layer the apple crumb topping on top of the apple pie filling.

Apple Crumb Topping:

- 1) Put oatmeal, apples, flour, and brown sugar in a bowl. Add melted butter while mixing.
- 2) Mix until crumbly.
- 3) Bake cake for 45 minutes.
- 4) Let cake cool and drizzle some caramel frosting over cake.

Caramel Frosting:

1. Mix all ingredients together.
2. Bake for 45 minutes.